

The Chef's Table

August Menu

Cajun Cool Burgers with Feta Scallion Spread

Just the right spice...a little Creole, with a little paprika and a little of this and a little of that...topped with a cool cheese spread. The spread is flavored with feta cheese, scallions and herbs. Kaiser rolls are included.

Broccoli, Tomato, and Swiss Cheese Pie (Vegetarian)

This is a McCormick family favorite & it will become a favorite of yours as well! The flavors in this dish are fantastic and the veggies are healthy. A side salad and you have a balanced meal that is also very tasty!! (Full entrée is a 9" round)

Basil Ponzu Shrimp

Cooked shrimp with basil, garlic and lemon marinade - serve it warm or cold with some crusty bread...also great over pasta! It doesn't get much easier or flavorful than this...and ready to serve!

Espresso Glazed Top Sirloin

These sirloin steaks are finished with an espresso-molasses glaze that beautifully complements rather than overwhelms the meat. This has become a Chef's Table favorite!

Asian Chicken Salad

This is a great summer dish that is ready to serve...add some greens and dinner is on the table! With Asian flavors of sesame, sweet pepper, ginger and fresh herbs, it is sure to become a favorite.

Pork Medallions with Blackberry Sauce

This tender, seasoned pork is ready for your grill or oven. The blackberry sauce makes this entrée special enough for company.

Cumin Crusted Chicken with Orange Chipotle Sauce

Spicy-flavorful, not spicy-hot-- this chicken dish has a smoky, citrus infused sauce. It is great on the grill or a quick finish in the oven. Dinner is served!

Broiled Tilapia with Parmesan Caesar Glaze

Back by popular demand! These tender, boneless fillets are topped with an herbed glaze and a sprinkle of aged Parmesan cheese. They come out of the oven bubbling and golden brown. Add a salad and you're done!

Sides (\$6 each)

Amber Ale Baked Beans

Back by popular demand and a perfect accompaniment for your summer picnic.

Desserts (\$12 each)

Fresh Berry Crisp We couldn't resist something sweet that will utilize some of the wonderful berries that are showing up at the farmer's market. This crisp is topped with a sweet crumble that includes pecans, spices and a touch of butter. Get your ice cream ready!

(Entrees and sides serve 4-6 people.)

Pre-assembled pick-up:

Monday, August 2nd, 2010 from 4:30-6:00pm.

***Reservation cut off is Wednesday, July 28th at 6pm
or until we fill up.**

You may email us or give us a call to make a reservation

Please place a minimum order of five entrees.
We can accommodate any orders of 5 entrees or more.
Each entrée serves 4-6 people.

12 entrée package: \$222

8 entrée package: \$152

5 entrée package: \$97

Additional entrees are available for \$19.50 each.

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